



Shrimp & Avocado Salad

Serves 4 • Prep 5 mins • Cook 10 mins

INGREDIENTS

- ¼ cup fresh lemon juice
- ¼ cup extra virgin olive oil
- sea salt and freshly ground black pepper
- 100g mixed lettuce leaves
- 2 ripe avocados, halved, stones removed, peeled, thinly sliced
- 16 **Vieos Foods cooked shrimp**, peeled, tail-on

DIRECTIONS

1. Place the lemon juice and oil in a screw top jar and shake until combined. Taste and season with salt and pepper.
2. Place lettuce, avocado and shrimp on plates and drizzle with dressing to serve.